



EL PASO OMELETTE WRAP

This take on a breakfast burrito includes flavorful Double Rubbed Pork, a mildly seasoned Chipotle Oven Fired Flat, and plenty of spicy salsa verde. It's great for a spicy, portable breakfast or brunchstyle lunch.

Yield: 1 sandwich

INGREDIENTS

1 Each **RICH'S** 7" x 6.5" Chipotle Oven Fired Flatbreads,
120 Ct, 3.9oz (#01104)

4 oz **RICH'S** Hickory Smoked Pulled Bar-B-Q Pork
Seasoned, 2 5-Lb Bags (#09067)

2 Each Eggs, beaten

1/4 C Cheddar cheese

3 tbsp. Salsa verde

1 tbsp. Sour cream

2 tbsp. Red onions, diced

DIRECTIONS

- 1 Place the Chipotle Seasoned Oven Fired Flat on the griddle briefly to warm through. Once flat is warm, set aside.
- 3 Scramble two eggs with the cheddar cheese and place on warmed flatbread.
- 4 Place pork mixture on top of eggs and roll the wrap in parchment or deli paper and serve immediately.
- 2 Heat up pulled pork, onions, and salsa verde to 165F and hold.

